



GRANDE LAPA

精選行政套餐 A

EXECUTIVE MENU A

素方烤鴨

Sliced roasted duck served with crispy bean curd skin and charcoal pancake

羊肝菌番茄海鮮湯(茶壺)

Tomato seafood broth with morel served in a teapot

香茅雞串伴腰果蜜豆

Wok-fried lemon grass chicken skewer on honey beans and cashew nuts

檸汁金沙斑球

Wok-fried grouper with salted citrus egg yolk glazed on pickled cucumber

蠔皇蝦籽娃娃菜

Braised baby cabbage with oyster sauce and shrimp roe

太子蛋白炒飯

Fried rice with scallops and tobiko

鮮果拼盤跟雪芭

Fresh fruit platter with seasonal sorbet

每位 \$488* per person

精選行政套餐 B

EXECUTIVE MENU B

茶熏燒味三拼跟海蜇

Tea-smoked selection of homemade barbecue platter with marinated jelly fish

松露螺頭蟲草花燉雞(茶壺)

Double boiled chicken broth with cordyceps, trumpet shell and truffle served in a teapot

X.O.醬炒帶子蝦仁蘆筍

Wok-fried prawns and scallops with X.O. sauce on asparagus

琥珀核桃伴炸金針菇

Deep-fried enoki mushrooms with honey-roasted walnut

蠔皇海參百靈菇

Braised sea cucumber and bai ling mushrooms in oyster sauce

牛肝菌扒小棠菜

Braised Shanghai cabbage with porcini mushrooms

冬菇瑤柱炆麵伴魚子醬

Braised E-fu noodles with conpoy shiitake mushrooms and caviar

鮮果拼盤跟雪芭





Fresh fruit platter with seasonal sorbet

每位 \$628* per person



GRANDE LAPA

餐前小食 APPETISERS

	MOP 澳門幣
鹵水拼盤 Simmered meat platter	138
南京鹽水鴨 Nanjing-style salted duck	98
舟山涼拌酸瓜海蜇 Marinated cold shredded jelly fish with pickled cucumber and sesame	98
 陳醋脆皮素春卷 Deep-fried vegetarian spring rolls with sweet and sour Chinese black vinegar	98
 青芥木耳拍青瓜 Marinated black fungus and cucumber with wasabi dressing	88
 鹵水豆腐滷心蛋 Simmered sliced bean curd and eggs in herbed soy sauce	68
 麻辣皮蛋 Spicy pepper- preserved eggs	68
鹵水法國鵝肝 Simmered French foie gras in herbed soy sauce	118
特色蒜泥白肉 Sliced pork belly in garlic infused pickled papaya served with garlic dressing	108



GRANDE LAPA

燒味 BARBECUE

MOP
澳門幣

茶熏燒味雙拼盤

自選兩款：海蜆、燻蹄、蜜味叉燒、燒肉、燒鴨

Tea-smoked barbecue platter with two choices:

Your choice of - jellyfish, sliced pork knuckle,

Sliced honey barbecued pork, crispy roasted pork, roasted duck

158

明爐脆皮乳豬

Barbecued suckling pig

148

蜜味叉燒

Sliced honey-roasted barbecued pork

118

海蜆燻蹄

Sliced pork knuckle with jelly fish

88

蜜汁燒伊比利亞黑毛豬頰肉

Sliced honey roasted Iberico barbecued pork cheek

138

烤鴨 ROASTED DUCK



北京片皮鴨(原隻)

Beijing roasted duck (whole)

588

明爐烤鴨(例)

Traditional roasted duck (per portion)

118

素方烤鴨

Sliced roasted duck served with crispy bean curd skin and charcoal pancakes


108

 金麗軒精選 Kam Lai Heen speciality



GRANDE LAPA

湯 SOUPS

	MOP 澳門幣
金腿高湯金燕* Superior "Golden" bird's nest with shredded ham in supreme stock	880* (100g)
蟹肉鮮貝燴燕窩 Crab meat and scallops in superior stock with bird's nest	268
茶壺雞片金蟲草湯 Sliced chicken and cordyceps soup served in a tea pot	98
牛肝菌海味湯 Sea treasure soup with porcini mushrooms	98
魚子醬海鮮竹筍豆腐羹 Seafood bean curd soup with bamboo pith and "Golden" caviar	108
海寶腿絲魚肚羹 Crab meat, shredded Yunnan ham & fish maw in sea treasure stock	78
松露牛肉珍菌羹 Egg white, beef and mushroom soup infused with truffle	88
 竹筍銀膽燉花菇 Double-boiled shiitake mushroom broth with bamboo pith and baby cabbages	68

 素菜 Vegetarian



GRANDE LAPA

鮑參

ABALONE & SEA CUCUMBERS

	MOP 澳門幣
蠔皇原隻鮑* Braised whole king-size abalone in oyster sauce	1,280* (250g)
碧綠鮑片海參* Sliced abalone and sea cucumbers with baby cabbages	708
蔥燒海參煲* Stewed sea cucumber with green onion in a clay pot	588
麒麟豆腐鮮鮑片* Steamed sliced abalone served with mushrooms, bean curd and vegetables	388* (50g)
鮑汁京蔥海味煲* Stewed sea treasures with leeks and abalone sauce in a clay pot	348
百靈情心* Braised sea cucumbers, bai ling mushrooms and baby cabbages	308



GRANDE LAPA

海鮮 SEAFOOD

	MOP 澳門幣
碧綠豉蒜玉帶桂花蚌 Wok-fried sea cucumbers and scallops with seasonal green vegetables in black bean garlic sauce	188
百花煎釀蓮藕帶子(四件) Pan-fried scallops stuffed in lotus (4 pieces)	168
蟹籽黑松露炸釀蟹钳(四件) Deep-fried stuffed crab claws with tobiko and truffle (4 pieces)	178
籠仔蒸銀鱈魚柳(每籠) Steamed fillet of silver cod in mini bamboo basket (per serving)	78
籠仔金銀蒜蝦球(每位) Steamed prawns with mixed garlic in mini bamboo basket (per person)	68
魚香大蝦球 Sautéed prawns with garlic and chilli sauce	168
煎封銀鱈魚 Pan-fried fillet of silver cod on seasonal green vegetable in special soy sauce	228
碧綠大地魚柳 Sautéed grouper with seasonal vegetables	118

 金麗軒精選 Kam Lai Heen speciality



GRANDE LAPA

禽鳥 POULTRY

		MOP 澳門幣
火焰富貴雞-原隻(廿四小時前預定) Fire Beggar's chicken (24 hours' advance order)		580
江南黑松露百花雞-(半隻/一隻) Steamed sliced chicken fillet stuffed with truffle shrimp paste and seasonal vegetables (half /whole)	168	308
脆皮炸子雞-(半隻/一隻) Crispy deep-fried chicken (half /whole)	156	298
瑤柱貴妃雞-(半隻/一隻) Conpoy-simmered chicken (half /whole)	156	298
玫瑰豉油雞-(半隻/一隻) Simmered chicken in rose soya sauce (half /whole)	156	298
西檸煎軟雞-(半隻/一隻) Pan-fried chicken with lime (half /whole)	156	298
金盞腰果雞丁 Wok-fried chicken with cashew nuts and ginger in crispy bird's nest		135
香草燒乳鴿 Deep-fried pigeon with herbs		108
蜜豆鵝肝炒鴿甫 Wok-fried pigeon with foie gras and honey beans		138



金麗軒精選 Kam Lai Heen speciality



GRANDE LAPA

牛肉 & 羊肉 BEEF & LAMB

MOP
澳門幣

黑椒穀飼牛肋骨 Pan-fried Austrian grain fed beef ribs with black pepper	188
青芥蒜片和牛粒 Wok-fried diced Wagyu beef with crispy garlic and wasabi	168
彩椒洋蔥炒羊片 Pan-fried sliced lamb with assorted pepper and onion	138
金針雲耳牛腩煲 Braised beef shank with black fungus and enoki mushrooms in a clay pot	128

豬肉 PORK

馬蹄香菇蒸肉餅 Steamed minced pork with water chestnuts and shiitake mushrooms	98
梅菜扣燒腩 Braised roasted pork with salted vegetables in a clay pot	108
蘋果咕嚕肉 Sweet and sour pork with diced apple	108
魚香肉鬆茄子 Wok-fried minced pork with egg-plant and salted fish	108
馬拉盞肉鬆炒秋葵 Wok-fried minced pork and okra with shrimp paste	98

 金麗軒精選 Kam Lai Heen speciality



GRANDE LAPA

素菜

VEGETARIAN

MOP
澳門幣

- | | |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
|  竹筴鼎湖上素
Simmered bamboo piths, mixed mushrooms and vegetables | 118 |
|  松露黃耳紅燒豆腐
Simmered bean curd with yellow fungus, seasonal vegetable and truffle | 108 |
|  素湯雜菜煲
Assorted seasonal vegetables in vegetarian broth | 108 |
|  腰果蜜豆炒銀杏
Stir-fried honey beans, cashew nuts and ginkgo nuts | 98 |
|  素魚香茄子
Wok-fried egg plant with special sauce | 88 |

 素菜 Vegetarian



GRANDE LAPA

飯、麵 RICE、NOODLES

MOP
澳門幣

福州蝦籽燴飯 Fried rice topped with prawns, scallops, conpoy, tobiko, barbecued duck and vegetables in Hokkien style		188
金菇瑤柱炆伊麵 Braised E-fu noodles with conpoy, enoki mushroom and baby cabbages		168
X.O. 海鮮炒麵 Wok-fried noodles with seafood in X.O. sauce		158
甫魚燒伊麵 Stewed E-Fu noodles with dry sole fish meat		138
星洲炒米 Singapore style wok-fried vermicelli with egg and onion		148
	每位 per person	
太子蛋白炒飯 Fried rice with scallop and tobiko	98	168
馬友鹹魚雞粒炒飯 Fried rice with diced chicken and salted fish	88	138
鮮蝦雲吞麵 Wonton noodles with vegetables in clear broth	98	168
雪菜肉絲米 Rice noodles with salted vegetables and shredded pork	88	138



GRANDE LAPA

甜品 DESSERTS

	MOP 澳門幣
杏汁金燕盞 Double-boiled almond juice egg tart with bird's nest	68
紫薯蓉焗西米布丁 Baked Taiwan purple sweet potato and sago pudding	48
養顏紅棗糕 Red date layer cake with assorted fruits	48
豆沙窩餅跟烏龍茶雪糕 Red bean paste pancakes with oolong tea ice cream	68
金燕燉薑奶 Golden bird's nest with double-boiled milk with ginger served in a jar	68
鐵棍柔情 Steamed Chinese yam served with yuzu compote	58
楊枝甘露 Chilled mango cream with pomelo and sago	48



金麗軒精選 Kam Lai Heen speciality